**Nutrients per serving** 

# COHamburgerOnABun75

Number of Servings: 75 (144.65 g per serving)

Amount	Measure	Ingredient
18 3/4	lb	Beef, ground, hamburger patty, brld, 5% fat
75.00	ea	Buns, hamburger
75.00	ea	Mustard, yellow, prep, pkt
75.00	рсе	Onion, white, fresh, slices, thin
75.00	ea	Ketchup, pkt

Nutri		га	CIS
Serving Size			
Servings Per	Contain	er	
Amount Per Sei	ving		
Calories 270	) Calo	ories fron	n Fat 70
		% Da	ily Value
Total Fat 7g		11%	
Saturated		15%	
Trans Fat	0g		
Cholesterol		20%	
Sodium 380	mg		16%
Total Carbo	hydrate :	24g	8%
Dietary Fil	ber 1g		4%
Sugars 4g	ı		
Protein 26g			
Vitamin A 2%	6 · '	Vitamin (	2%
Calcium 8%	•	Iron 20%	
*Percent Daily Va			
diet. Your daily v depending on yo			ower
depending on yo	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat		20g	25g
Cholesterol Sodium	Less than Less than	300mg	300 mg
Socium Total Carbohydra		2,400mg 300g	2,400mg 375g
	106	25g	30g

# Instructions

### Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

# Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

#### Food Handling:

- Single gloves should be used for only one task and then discarded.
- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Shape ground beef into 4 oz patties. Place then onto sheet pans that have been sprayed with non-stick cooking spray. Bake at 400 degrees F for 15-20 minutes, or until internal temperature reaches 160 degrees F. Serve hamburgers on bun with a mustard packet, ketchup packet and onion slice.

1 serving = 1 patty, mustard, ketchup, onion and bun = 2 CS

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